

Rewirowe

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **10**
- SRM **3.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **40 C**, Time **10 min**
- Temp **47 C**, Time **20 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **40 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **42.5C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **20 min** at **47C**
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **62C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|--------|-----|
| Grain | Pszeniczny | 1.8 kg (51.7%) | 85 % | 4 |
| Grain | Briess - Pilsen Malt | 1.2 kg (34.5%) | 80.5 % | 2 |
| Grain | Płatki owsiane | 0.48 kg (13.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 6 g | 40 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 600 ml | Fermentum Mobile |